

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0208362 - ORIGINAL SA-BY THAI		Site Address 273 E SAN FERNANDO ST, SAN JOSE, CA 95112		Inspection Date 03/21/2024	
Program PR0304687 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ORIGINAL SA - BY THAI LLC		Inspection Time 12:30 - 14:20
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By SETH AUNG	FSC SIRIPHORN INKLAI 12/4/25		

Placard Color & Score
RED
66

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth					X		
K04	Proper eating, tasting, drinking, tobacco use					X		
K05	Hands clean, properly washed; gloves used properly					X		
K06	Adequate handwash facilities supplied, accessible		X					S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized					X		S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed		X					
K23	No rodents, insects, birds, or animals		X					

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45	Floor, walls, ceilings: built,maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND A JUG IN THE HAND WASH SINK AND THE WATER FILTERS ON THE SIDE OF THE HAND WASH SINK AND A STOOL STORED IN FRONT OF THE HAND WASH SINK IN THE FRONT SERVICE AREA. FOUND THE MOP AND THE MOP BUCKET BLOCKING THE ACCESS TO HAND WASHING IN THE RESTROOM. [CA] ENSURE THAT THE HAND WASH SINKS ARE ACCESSIBLE AT ALL TIMES.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND THE 3 COMPARTMENT SINK CLOGGED. [CA] ENSURE THE 3 COMPARTMENT SINK IS PROPERLY FUNCTIONING.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND A LIVE COCKROACH AT THE HOOD. [CA]] FOOD FACILITIES SHALL NOT HAVE ANY COCKROACHES ON THE PREMISES. REMOVE THE COCKROACHES, CLEAN THE FACILITY, MOVE THE EQUIPMENT TO CHECK AND SEAL ANY GAPS OR CREVICES ON THE WALLS, FLOORS AND CEILINGS WHERE THE COCKROACHES MAY BE HIDING. DISCARD ANY FOOD THAT MAY BE CONTAMINATED BY THE COCKROACHES. REMOVE ANY UNUSED EQUIPMENT OR CLUTTER.

PEST CONTROL USED: BANNER PEST CONTROL. CLEAN AND SANITIZE ALL SURFACES PRIOR TO CONTACTING THE DEPARTMENT. NOTE: ONE RE-INSPECTION WILL BE FREE OF CHARGE, IF ADDITIONAL RE-INSPECTIONS ARE NEEDED FOR THE SAME ISSUE, THEY WILL BE CHARGED AT \$290 PER HOUR DURING BUSINESS HOURS, MINIMUM ONE HOUR. CALL MARCELA AT 408-687-3451 WHEN READY FOR A RE-INSPECTION.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND THE SHELVING, TABLES, COUNTERS, REFRIGERATOR DOORS, LIGHT SWITCHES WITH DIRT AND GRIME. [CA] CLEAN THESE ITEMS MORE OFTEN.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND THE SANITIZER SOLUTION IN THE SANITIZER BUCKET WITH 0 PPM CHLORINE. [CA] PROVIDE 100 PPM CHLORINE.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: THE RESTROOM DOOR DOES NOT SELF CLOSE. [CA] PROVIDE A SELF CLOSING DOOR.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND A HAMMER AND A SCREW ON THE SHELVES IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD AND FOOD RELATED ITEMS.

FOUND A LARGE PIECE OF METAL STORED IN THE RESTROOM. [CA] REMOVE THE METAL PIECE.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND GREASE ON THE WALLS AND CEILINGS IN THE KITCHEN AREA. [CA] CLEAN THESE ITEMS MORE OFTEN.

FOUNT A DENT ON THE FLOOR NEAR THE COOKING EQUIPMENT. THIS DENT GETS DEEPER IF YOU STEP ON IT. [CA] REPAIR THE FLOOR.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SALMON	REACH IN FREEZER	7.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEEF	SERVICE REFRIGERATOR	33.00 Fahrenheit	
CHICKEN	SERVICE REFRIGERATOR	33.00 Fahrenheit	
TOFU	SERVICE REFRIGERATOR	41.00 Fahrenheit	
WHIPPED CREAM	REACH IN REFRIGERATOR	36.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	41.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	41.00 Fahrenheit	
CHLORINE	SANITIZER BUCKET	0.00 Fahrenheit	
EGGS	SERVICE REFRIGERATOR	32.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SAUCES	REACH IN REFRIGERATOR	40.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	4.00 Fahrenheit	
TOFU	REACH IN FREEZER	6.00 Fahrenheit	

Overall Comments:

THIS FACILITY IS CLOSED DUE TO HAVING THE 3 COMPARTMENT SINK CLOGGED AND DUE TO HAVING A LIVE COCKROACH IN THE KITCHEN.

ONE RE-INSPECTION IS FREE OF CHARGE. SUBSEQUENT FOLLOW-UP INSPECTION FOR THE SAME ISSUE SHALL BE BILLED AT \$290/HOUR (MINIMUM 1 HR) DURING NORMAL BUSINESS HOURS, MONDAY-FRIDAY 7:30 AM TO 5:00 PM, OR \$629/HOUR DURING NON-BUSINESS HOURS, AND UPON INSPECTOR AVAILABILITY.

CLOSURE / PERMIT SUSPENSION NOTICE

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/4/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: SIRIPHORN INKLAI
OWNER

Signed On: March 21, 2024